



Special Response Surface Disinfection

options for workplace
infection management



Sanitisation vs Disinfection

Sanitisation and disinfection are essential for preventing the transmission of infectious pathogens between team members and ensuring the health and well-being of employees.

Environmental surface disinfection refers to cleaning, and then disinfecting, of noncritical surfaces using a low to intermediate level surface disinfectant.

Using a sanitiser lowers the number of germs on surfaces to levels that are considered safe by public health organisations. These products tend to be faster and safer than disinfectants, but disinfectants usually have broader spectrum, killing infectious fungi, bacteria, and viruses on hard environmental surfaces.

Our standard cleaning product range has disinfecting properties to prevent the spread of bacterial and viruses.



Disinfection

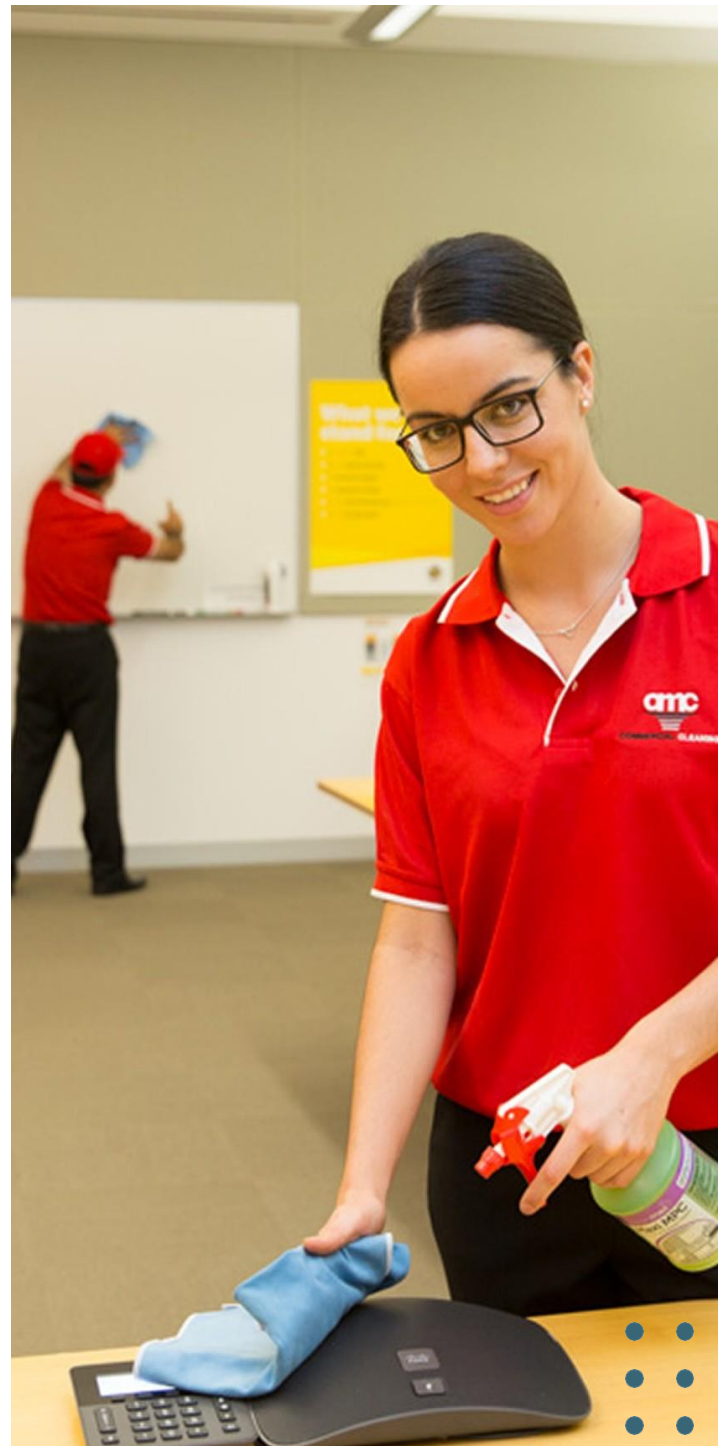
Disinfecting a surface will “kill” 99.9% of the microscopic organisms. The proper use of disinfectants can help contain and prevent the spread of harmful bacteria and viruses. Disinfection can be attained by means of physical or chemical disinfectant.

Disinfectants kill bacteria by causing the proteins to become damaged and the outer layers of the bacteria cell to rupture.

Product for use

Chemical: Hospital grade disinfectant proven to kill a broad range of bacteria and viruses including:

- Staphylococcus aureus (MRSA or Golden Staph)
- Pseudomonas aeruginosa
- Escherichia coli (E coli)
- Enterococcus faecalis (VRE)
- Acinetobacter
- Salmonella cholerae
- Proteus vulgaris
- Influenza virus
- Herpes Simplex virus
- Hepatitis B Group virus
- Candida albicans
- Klebsiella pneumoniae (CPE/CRE)



What level of disinfection is right for your organisation?

Each organisation will have their own processes in place to maintain a clean and hygienic environment. Processes, procedures and protocols should be reviewed to include effective strategies to better provide a clean, healthy environment within the organisation.

There are a number of factors to consider:

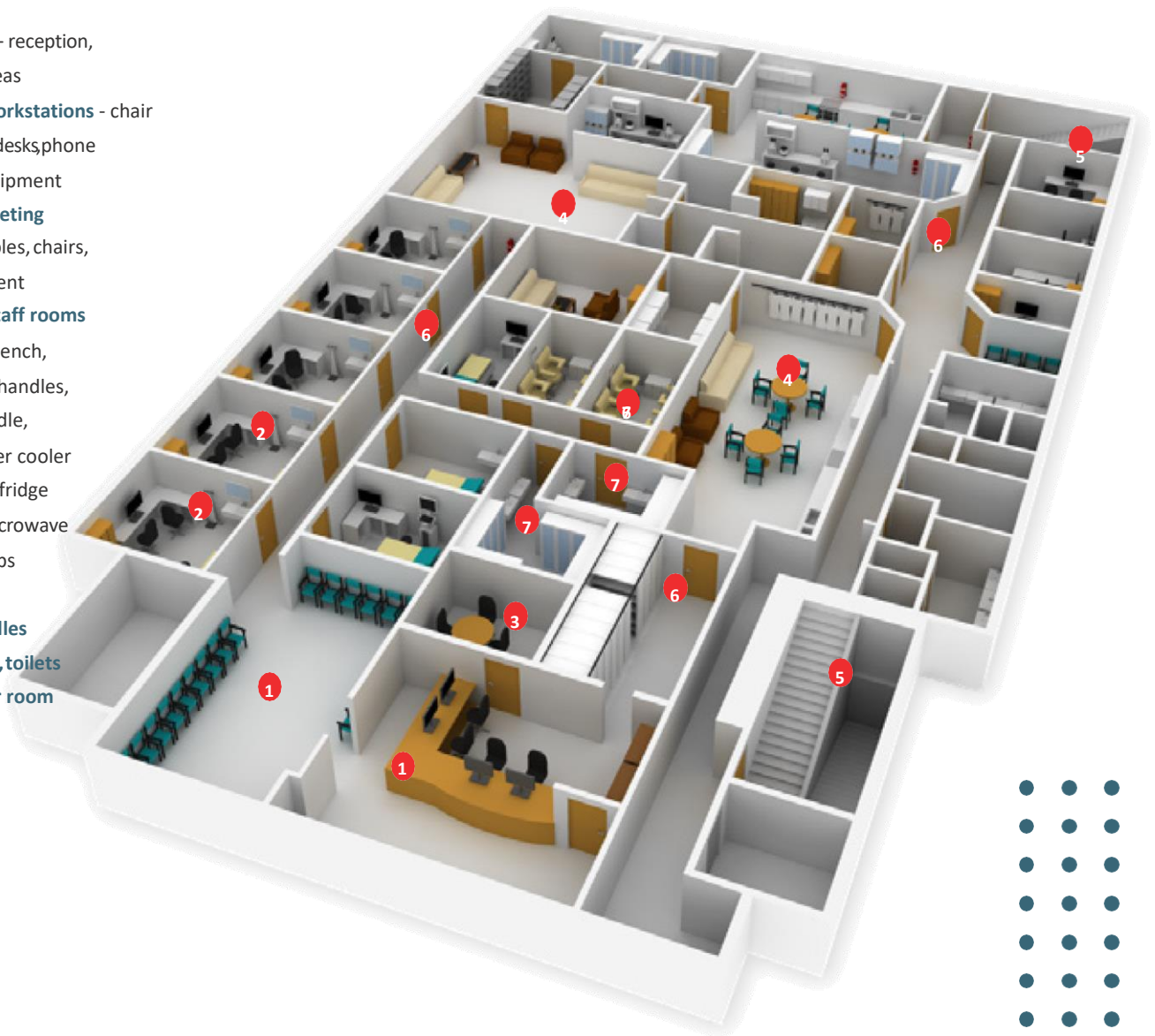
- 1: Are you disinfecting regularly enough?
- 2: What is your working environment?
- 3: How big is your team?
- 4: Are you providing your team with tools to keep the environment clean?

With outbreaks of many different kinds comes an enormous amount of infections, and disinfection becomes more critical. The Onus to provide a clean and safe environment lies with you, the employer. It protects you the business owner, your employees and those that visit your establishment.

We recommend disinfecting all 'high-touch' surfaces in all shared spaces such as offices, schools, retail and medical areas.

High-Touch Surface Hot Spots

1. **Entrance** – reception, waiting areas
2. **Shared Workstations** - chair arms, hot-desks, phone and IT equipment
3. **Board/meeting room** - tables, chairs, IT equipment
4. **Kitchen/staff rooms** - kitchen bench, cupboard handles, kettle handle, drink/water cooler (exterior), fridge handle, microwave handle, taps
5. **Handrails**
6. **Door handles**
7. **Bathroom, toilets and locker room**



Disclaimer

This information is not intended and cannot be used as medical and/or legal advice or consultation. It is also not intended and cannot be used as environmental advice or environmental consulting services

Cleaning schedules in line with disinfection requirements are preventative measures. As AMC Commercial Cleaning Pty Ltd we have your health interest at heart but do not accept any liability for communicable diseases that spread from human to human. The intent is to provide general assistance to the organisation in the minimisation of potential outbreak within the working environment. It is important that steps are taken to prevent, monitor and respond to such diseases. Doing so reduces the risk posed to all.

we believe it's important to look after people